Item #_____ C.S.I. Section 11420

COMMANDER COLD REFRIGERATED BASES REMOTE SERIES (FRR)

WOLF RANGE COMPANY

MODEL: Commander Cold Refrigerated Bases - Remote FRR

Model FRR-72 shown with models
FS-6J-0-36-M 36" Six Burner Modular Range and
FS-0-0-SCB36M 36"Charbroiler Modular Range

BASIC MODEL:

FRR-36	36" wide remote base
FRR-48	48" wide remote base
FRR-60	60" wide remote base
FRR-72	72" wide remote base
FRR-84	84" wide remote base
FRR-96	96" wide remote base
FRR-108	108" wide remote base

KEY FEATURES:

Commander - Cooktop

- Stainless steel front, bullnose and stub back.
- Sides finished in black epoxy powder coat paint.
- 1 1/4" diameter front gas manifold.

Commander - Refrigerated Base

- Stainless steel base, exterior, front, sides and interior.
- Magnetic drawer gaskets.
- 6" legs.
- Remote units have plumbing stubbed out for indirect waste to an approved receptor at right rear.

OPTIONAL FEATURES:

- Stainless steel finished back.
- Common stainless steel bullnose up to 120" wide. (Provide a drawing showing the position of each piece of equipment in the line-up with the order.)

SANITATION CLASSIFIED UL 38Y9 CLASSIFIED TO NSF #7- 1997

UL LISTED

UL Listed.
UL Sanitation Approved to NSF 7

Approved by _____

Date: _____

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

WOLF RANGE COMPANY

Wolf Range Company, LLC
19600 S. Alameda St., Compton, CA 90221-6291
P.O. Box 7050, Compton, CA 90240-7050
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF
Customer Service (888) 639-9653 • www.WOLFRANGE.com

DESCRIPTION:

Commander Cold Cooktop:

Heavy duty gas range, Wolf Model No. _____. Stainless steel front, bullnose and stub back. Sides finished in black epoxy powder coat paint. 1¼" diameter front gas manifold.

Open Top Burners:

30,000 BTU/hr. two piece burner, individual pilot for each burner. Heavy duty cast iron top grates.

Fry-Top:

Highly polished steel griddle plate is ___"w x 27"d x 1" thick. Stainless steel side splashes, front grease trough and large capacity grease collector. 30,000 BTU/hr. burners (every 12") with pilot ignition and manual control valves.

Half Hot Tops:

17,500 BTU/hr. hot top burners. Individual pilot for each burner. Heavy duty top castings measure 12"w x 27"d.

Full Hot Tops:

Heavy cast hot tops measure 12"w x 27"d. 35,000 BTU/hr. burners with pilot ignition system and manual control valves.

French Graduated Hot Top:

Heavy cast French hot top provides graduated heat from 900°F center ring to 300°F outer area. Three concentric ring burners: inner ring - 11,000 BTU/hr., middle ring - 14,000 BTU/hr., outer ring - 25,000 BTU/hr. Pilot ignition system and manual control valves. 36"w x 38"d. Double french top also available.

Charbroiler:

One 14,500 BTU/hr. burner and one manual control valve for each broiling grate.

DESCRIPTION:

Commander Refrigerated Base:

Wolf Model No. _____. Base exterior front, sides and interior are 20 gauge stainless steel. Back is 20 gauge #304 and bottom is 18 gauge galvanized metal. Interior has coved corners. 6" adjustable legs are provided along with a 2" dial thermometer. 2¼" thick foamed-in-place polyurethane. Remote units include all necessary controls and components except condensing unit. Remote compressor (by others) to be a Med/Low temp R404a or R134a unit. Remote models have plumbing stubbed out for indirect waste to an approved receptor at right rear.

MOUNTING OPTIONS:

- Single deck riser
- Double deck riser
- Single deck hi-shelf
- Double deck hi-shelf
- Reinforced hi-shelf for mounting of Salamander or Cheesemelter

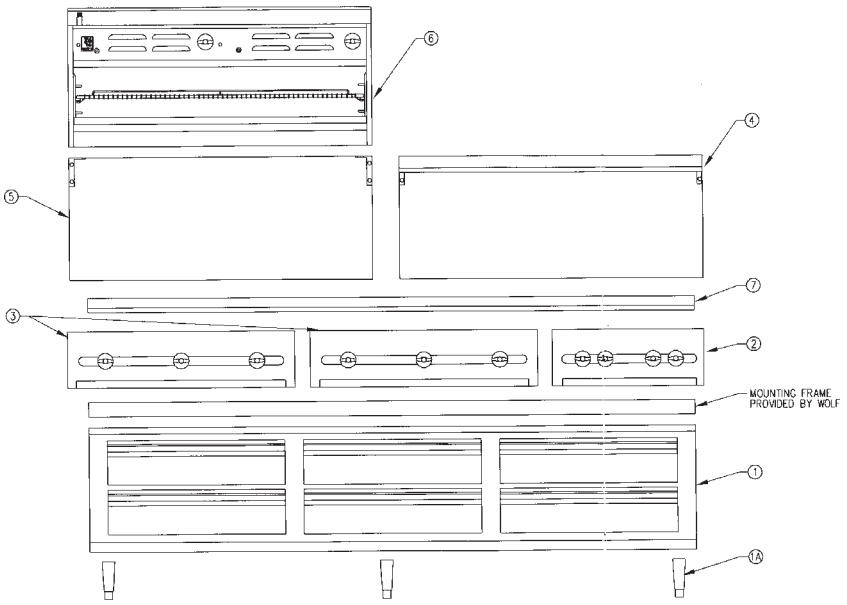
INSTALLATION REQUIREMENTS:

1. In order for this equipment to operate as designed, an adequate gas supply (volume and pressure) must be delivered to the installation. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. A properly sized gas pressure regulator must be installed with this equipment.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. Clearances:

	Combustible	Non-combustible
Rear	2"	0"
Sides	20"	2"

Model	BTU	Electric	Amps
FRR-36	R134A	115V	1.9
FRR-48	R134A	115V	1.9
FRR-60	R134A	115V	1.9
FRR-72	R134A	115V	1.9
FRR-84	R134A	115V	2.2
FRR-96	R134A	115V	2.2
FRR-108	R134A	115V	2.2

Model No.	Counter Depth	Depth w/open Drawer	No. of Drawers	Top Pans 6 x 12 x 20	Bottom Pans 4 x 12 x 20	Exterior Dimensions w x d x h	Approx. Ship Wgt. Lbs.	Kg.
FRR-36	34"	53"	2	1	1	36" x 34" x 25"	250	114
FRR-48	34"	53"	2	2	2	48" x 34" x 25"	290	132
FRR-60	34"	53"	4	3	3	60" x 34" x 25"	300	136
FRR-72	34"	53"	4	3	3	72" x 34" x 25"	400	182
FRR-84	34"	53"	4	4	4	84" x 34" x 25"	440	200
FRR-96	34"	53"	6	5	5	96" x 34" x 25"	480	218
FRR-108	34"	53"	6	6	6	108" x 34" x 25"	540	245



SPECIFICATION EXAMPLE:

1. Select refrigerator base of required size. (ex: 96" remote refrigerator unit)

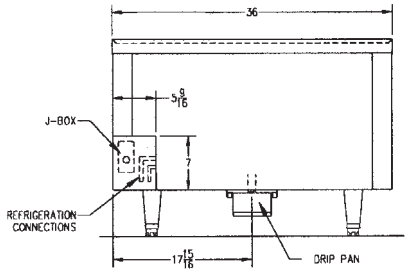
1A. Select adjustable 6" legs or 5" casters.

2-3. Select desired modular devices (ex. shown: (2) 24" open burner device and (3) 2 x 36" modular device)

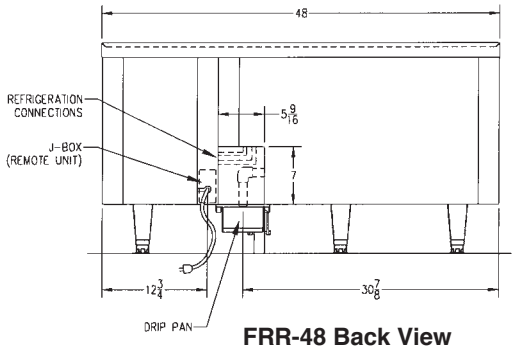
4. Select riser options. (ex: (4) 48" high shelf and (5) 48" reinforced riser)

6. 48" cheesemelter (device) to be mounted on item (5).

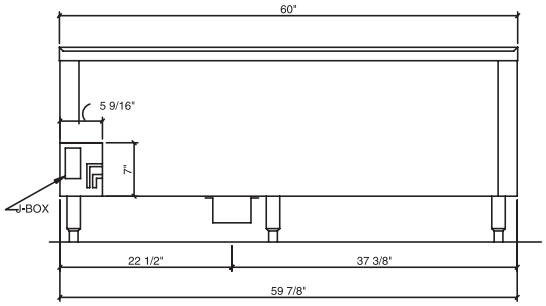
7. Select Bullnose (ex: 96" common bullnose)



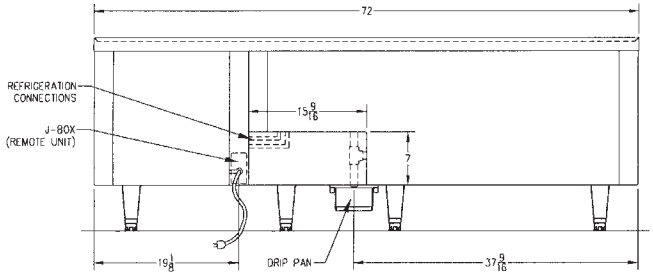
FRR-36 Back View



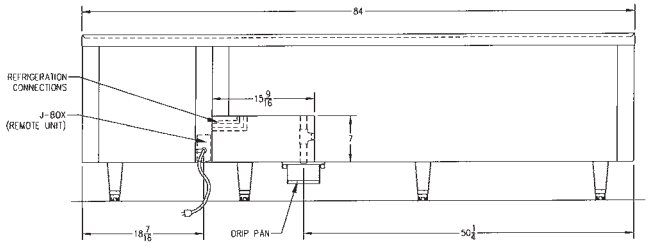
FRR-48 Back View



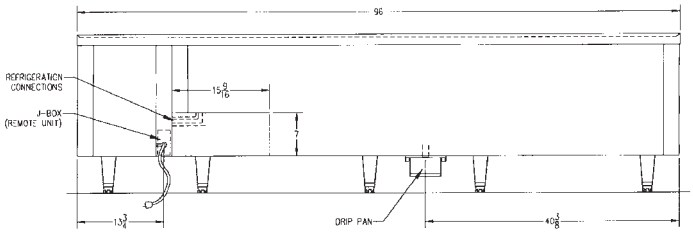
FRR-60 Back View



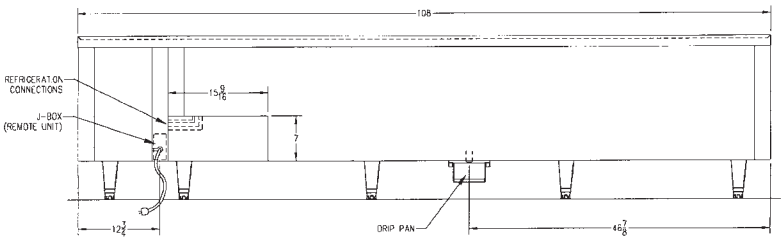
FRR-72 Back View



FRR-84 Back View

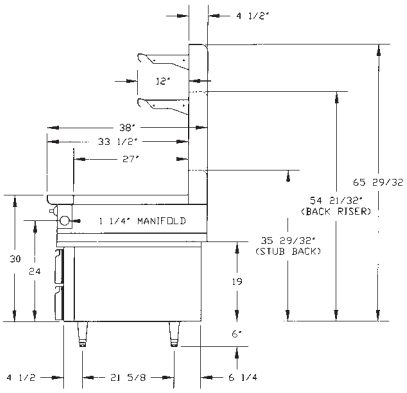


FRR-96 Back View

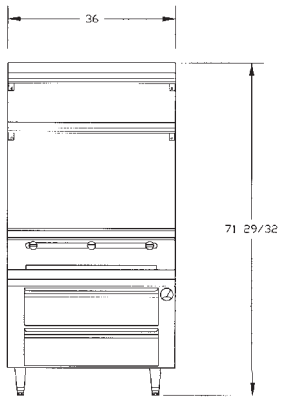


FRR-108 Back View

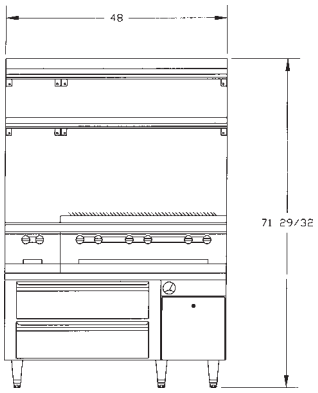
Commander Cold Refrigerated Bases
Remote Series (FRR)



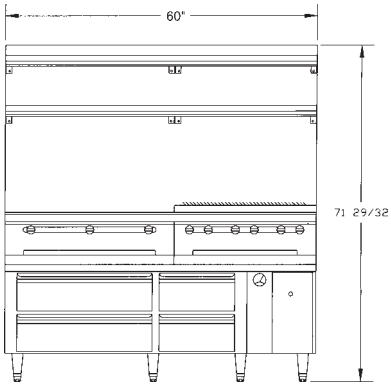
36" - 108" Bases
Side View



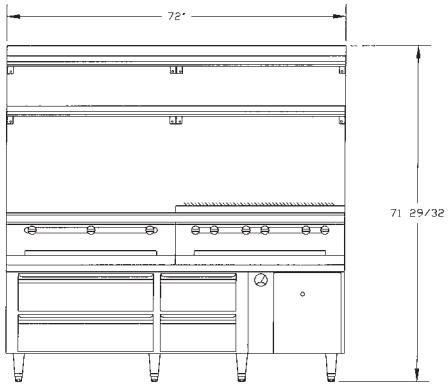
FRR-36
Front View



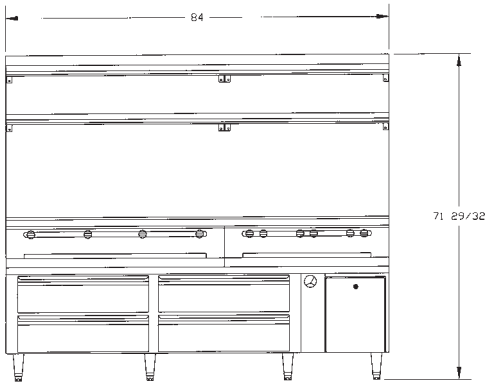
FRR-48
Front View



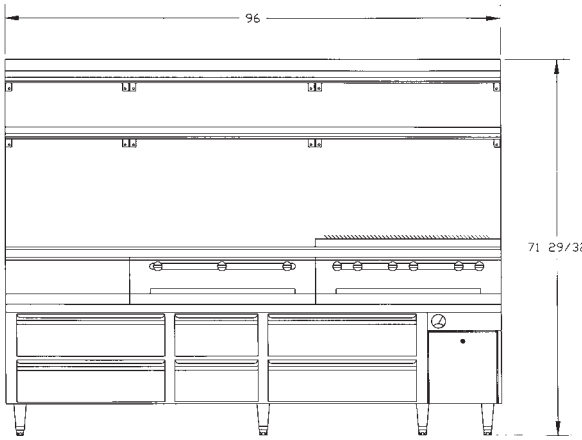
FRR-60
Front View



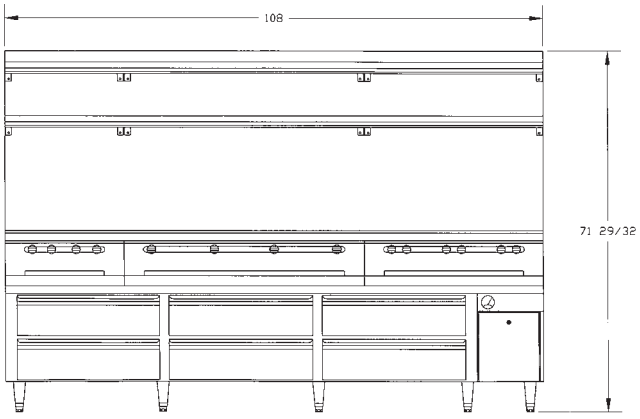
FRR-72
Front View



FRR-84
Front View



FRR-96
Front View



FRR-108
Front View

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.